

ZANUSSI

**EINBAU-BACKOFEN MIT
DAMPFGARENRICHTUNG**

FOUR À VAPEUR

STOOMOVEN

BUILT-IN STEAM OVEN

ZBS 862

**GEBRAUCHSANLEITUNG
NOTICE D'UTILISATION
GEBRUIKSAANWIJZING
INSTRUCTION BOOKLET**

Warning

These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

For Your Safety

During Operation

- This appliance has been designed to be operated by adults and children under supervision. Young children **MUST NOT** be allowed to tamper with the controls or play near or with the oven.
- This appliance has been designed for cooking edible foodstuff only and **MUST NOT** be used for any other purposes.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave utensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.

MANUFACTURER:
ELECTROLUX ZANUSSI S.p.A.
Viale Bologna 298 - 47100 FORLÌ (Italia)

About Installation, Cleaning and Maintenance

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- **The manufacturer disclaims any responsibility should all the safety measures not be carried out.**



This appliance complies with the following E.E.C. Directives:

- **73/23 - 90/683** (Low Voltage Directive);
 - **89/336** (Electromagnetical Compatibility Directive);
 - **93/68** (General Directives)
- and subsequent modifications.

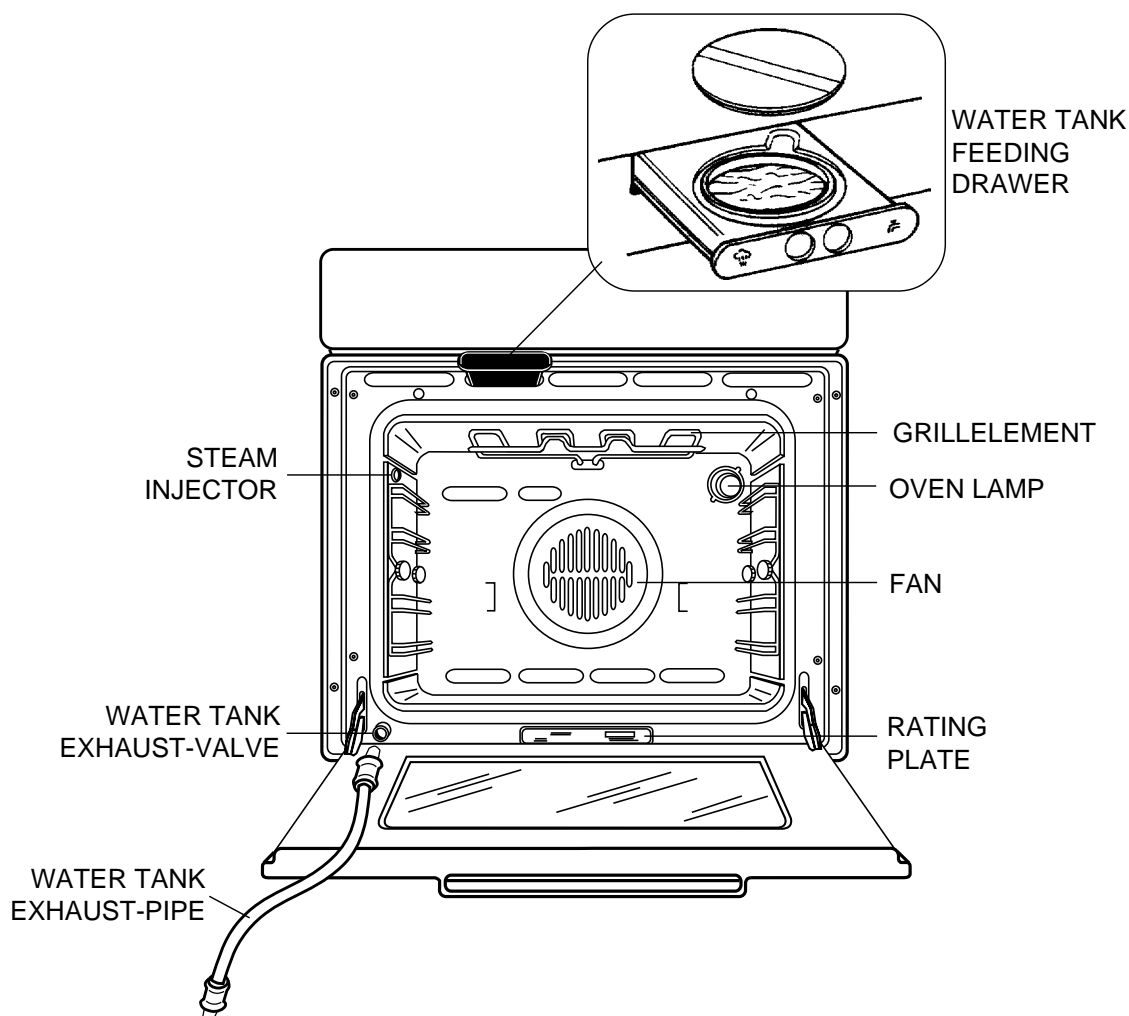
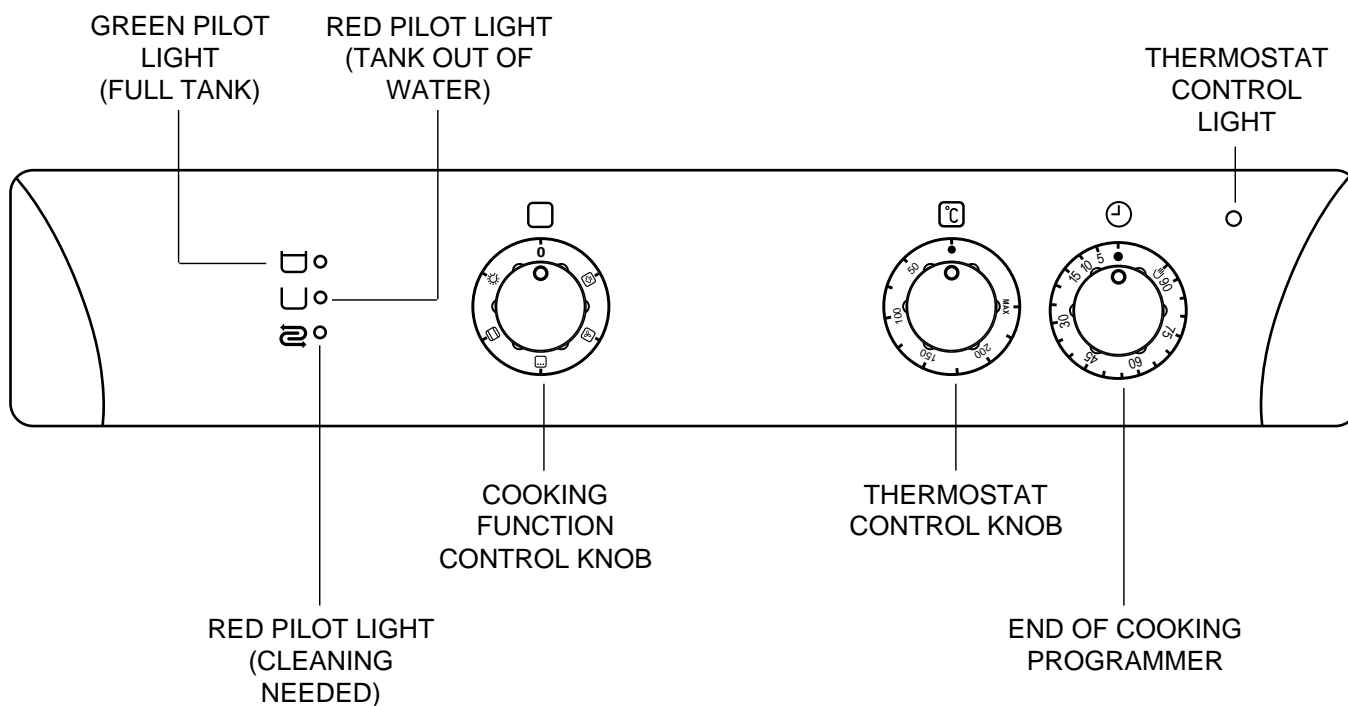
OVEN DOOR PROTECTION DEVICE

All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (**35791**) and the Product No. shown on the rating plate. Fitting instructions are provided with the kit package.

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Description of the appliance








Oven Control Knobs

Your new steam oven allows you to cook your favourite dishes without losing any nutrition property and keeping their original taste.

You can choose both the traditional cooking systems or the steam cooking system. To obtain the best cooking results, it is necessary to get familiar with the oven controls.

Oven Function Control Knob (Fig. 1)

Here you can find the symbols appearing on the Oven Function Control Knob and their meaning.

-  Oven Light - The oven light will be on without any cooking function
-  Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  Grill - The grill element will be on.
-  Steam cooking - The steam cooking function will be on (**see the following pages for the correct use of this cooking function**).

You can choose the function you need by turning the knob on the relevant symbol.

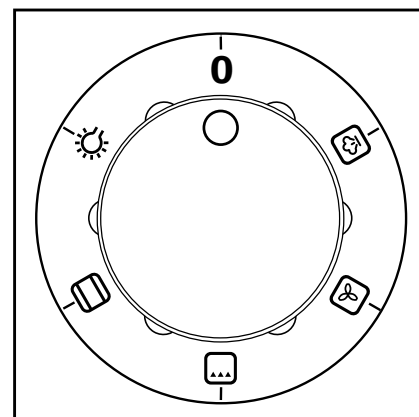


Fig. 1

Thermostat Control Knob (Fig. 2)

By turning the oven control knob clockwise, you can select cooking temperatures, from 50° C up to 250° C (MAX).

Thermostat Control Light

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

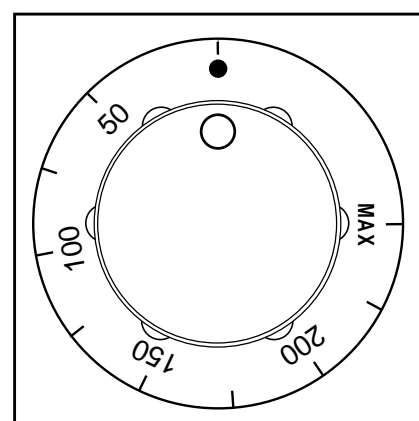



Fig. 2

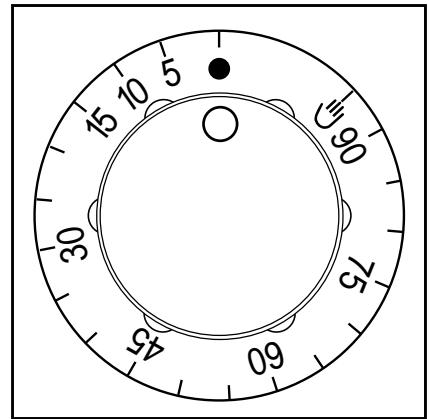
End of cooking programmer (Fig. 3)

This device allows you to make the oven switch off automatically once the preset time is over. An acoustic signal will be heard when the cooking is completed. The cooking duration can be set up to 90 minutes maximum.

Turn the timer knob on  to set the oven on manual operation.

Turn the timer knob clockwise to set the required cooking time. Then place food in the oven and turn the oven function control knob and the thermostat control knob on the required settings. When the cooking time is over, an acoustic alarm will sound and the oven will switch off automatically.

Fig. 3



The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Zanussi Service Centre. Under no circumstances should you attempt to repair the appliance yourself.


The Cooling Fan for the Controls

This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

When the oven is first installed

Once the oven has been installed:



- set the thermostat knob to MAX;
- switch the oven function control knob to conventional cooking ();
- allow the oven to run empty for approximately 45 minutes;
- open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

Before cooking for the first time, carefully wash the **shelf** and the **dripping pan**.



To open the oven door, always catch the handle in its central part (Fig. 4).

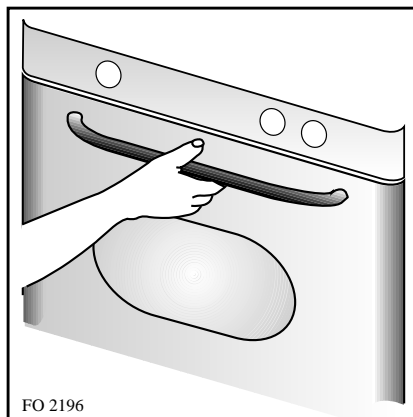


Fig. 4

Safety when cooking



Always cook with the oven door closed

- Always use oven **gloves** to remove and replace food in the oven.
- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated.

For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

Water tank pilot lamps

Red pilot lamp (full water tank)

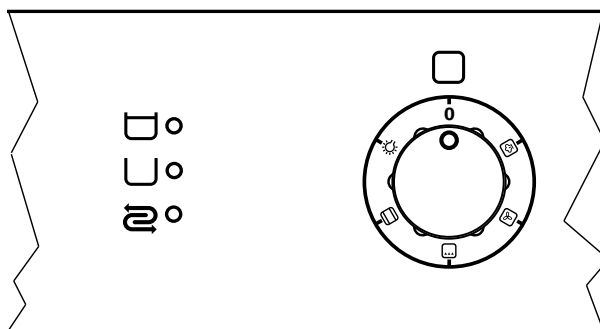
It indicates that the oven is ready to be used for a steam cooking.

Red pilot lamp (tank out of water)

It indicates that the oven cannot be used for a steam cooking and water should be poured into the water tank.

Cleaning cycle pilot lamp

It indicates that the water tank cleaning procedure should be carried out or that the steam injector is obstructed.



How to set the oven ready for a steam cooking

Before using the oven for a steam cooking, the water tank must be filled.

To fill the water tank, open the oven door, pull out the water tank drawer, unscrew the drawer cap and pour in water using a graduated vessel, until the red pilot light "FULL WATER TANK" comes on. Consider that not more than one liter of water can be poured into the water tank. Then refit the drawer cap and push in the water tank drawer. Your oven is now ready for a steam cooking.



If too much water happens to be poured into the water tank, the exceed water will flow into the oven cavity through a safety opening. Immediately wipe the oven cavity dry with a sponge or a soft cloth (Fig. 6).

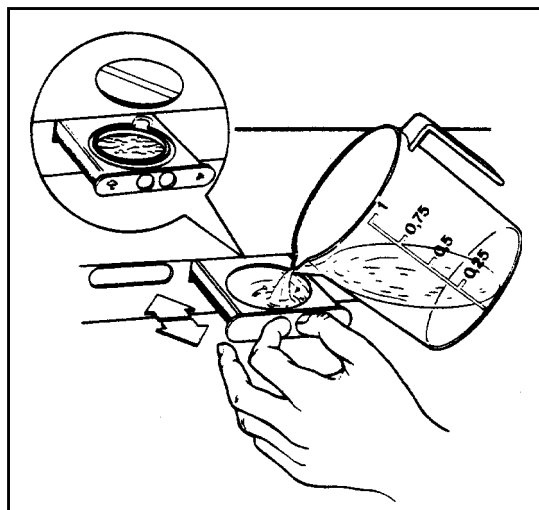


Fig. 5

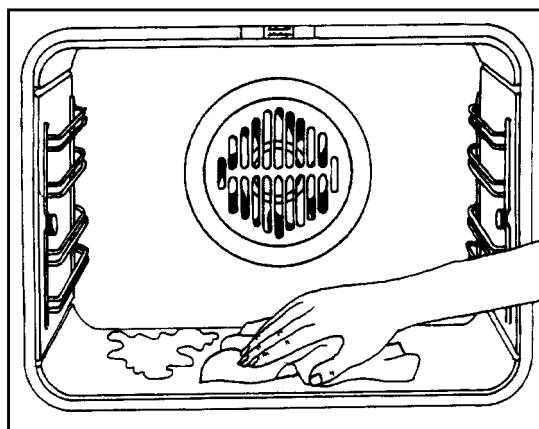




Fig. 6

Cooking with steam

-  1 - Before any steam cooking, fill the water tank as described in the previous chapter. One liter of water allows about 1 hour of steam cooking.
- 2 - Place the food in suitable ovenproof pans or pots and place them on the oven shelf (Fig. 7). Set the shelf level according to the cooking table. The second shelf level from the bottom usually gives the best cooking results.
- 3 - Turn the oven function control knob on the "STEAM COOKING" function (symbol ).
- 4 - Turn the thermostat control knob on the required temperature between 140° and 220°C. Consider that a temperature above 220°C will not give good cooking results.

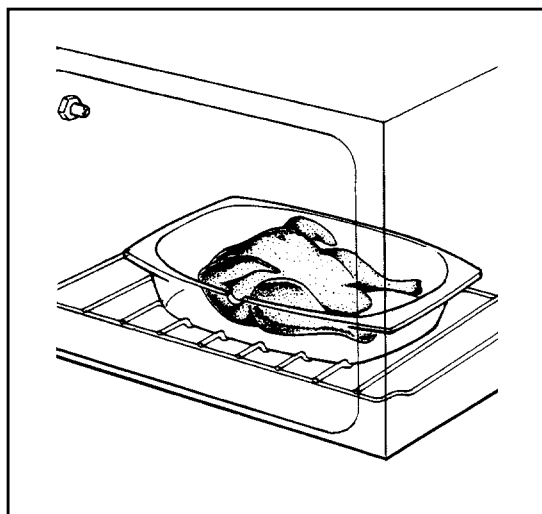





Fig. 7

Hints and tips about steam cooking

-  • Don't cover the pans or pots. This would not allow steam to come in contact with the food.
- You can also place food directly on the oven shelf, as shown in Fig. 8. In that case, always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.
- If you need to open the oven door and check the food, always remember to switch off the steam cooking function by turning the function control knob on symbol . After having checked it, turn back the function control knob on symbol  to make the steam function operate again.

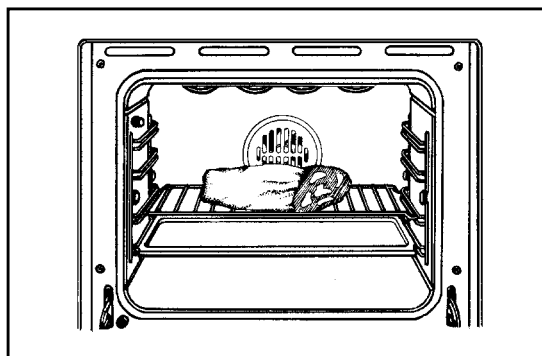


Fig. 8

Steam can condense and produce water droplets on the oven door glass. This is quite normal and is not caused by fault of the oven. We recommend you to wipe away condensation after all cookings.

Accessories for steam cooking

A special accessory kit is available at your retailer's shop. This is meant to allow a wider range of steam cookings, especially for fish, vegetables, etc.

The accessory kit includes:

- a diet cooking double dish, provided with a special mould to allow a steam injector to be fitted to the dish (Fig. 9);
- a small shelf meant to be inserted inside the double dish to prevent food to lay on the dish surface;
- two different steam injectors, to be used as shown in figures 9 and 10 after being fitted to the exhaust pipe which is supplied with the appliance.

The diet cooking double dish (Fig. 9) is particularly recommended to cook vegetables, as it allows you to keep their original taste and nutrition properties.

The direct steam cooking system (Fig. 10) will give the best results with poultry. The long steam injector provided with holes on its surface must be inserted inside the joint and makes steam cook the internal part, while the outside is gently browned by the traditional heating elements. The injector holes must not be covered: for this reason the injector must be inserted into the empty cavity inside the joint, as shown in Figure 10.

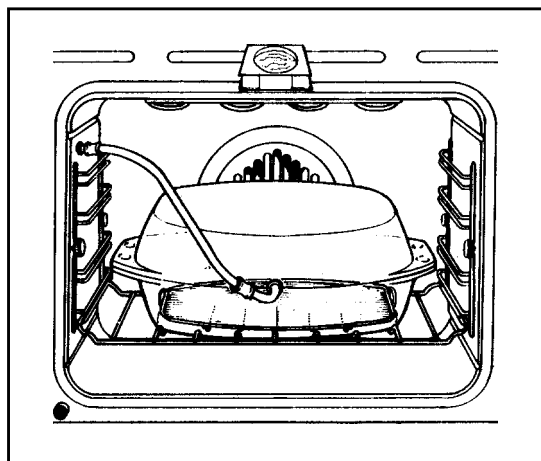


Fig. 9

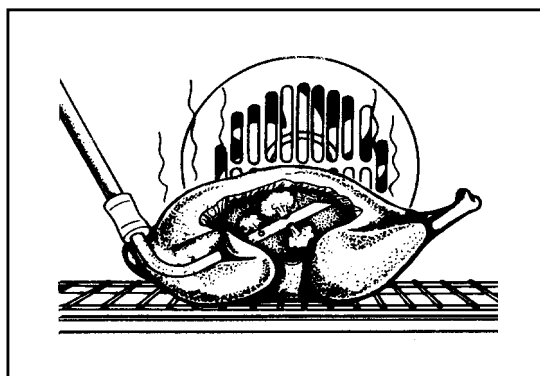





Fig. 10

Steam cooking chart

Weight in gr.	Food	Steam cooking		Cooking duration  minutes	Notes
		Level	temp. °C		
					
	Cakes				
	Whipped up kneading	2	150	30 ~ 45	
	Leavened kneading	2	160	30 ~ 45	
	Crema caramel	2	150	40 ~ 60	
	Butter-milk cheese cake	2	150	40 ~ 60	
	Apple cake	2	175	30 ~ 45	
	Strudel	2	150	45 ~ 60	
	Jam-tart	2	175	30 ~ 45	
800	Mixed cooked fruit	2	150	30 ~ 40	Sliced
1000	Cooker apples - pears	2	175	45 ~ 60	Whole
	Small cakes	2	175	15 ~ 25	6 pieces
	Bread and Pizza				
500	White bread	2	200	45 ~ 65	2 pieces
500	Bread rolls	2	200	25 ~ 35	6 rolls
	Pizza	2	175	15 ~ 35	
	Flans				
	Pasta flan	2	175	30 ~ 40	
	Quiche	2	175	35 ~ 45	
	Lasagne	2	175	35 ~ 45	
	Vegetable flan	2	175	35 ~ 45	
	Meat				
1200	Beef	2	175	60 ~ 90	
1000	Pork	2	175	60 ~ 90	
1000	Veal	2	175	60 ~ 90	
1000	Mutton	1 o 2	175	120 ~ 150	
800	Guinea-fowl	2	175	60 ~ 90	Whole
1200	Lamb	1 o 2	150	120 ~ 150	
1200	Chicken	2	175	60 ~ 90	Whole
1000	Pigeons	2	175	60 ~ 80	3 pieces
800	Quails	2	175	40 ~ 60	6 pieces
1000	Boar	2	150	120 ~ 140	Chops
4000	Turkey	1 o 2	175	150 ~ 180	Whole
1500	Duck	2	150	90 ~ 120	Whole
3000	Goose	2	150	120 ~ 150	Whole
1200	Rabbitt	2	175	90 ~ 120	Chops
	Fish				
1000	Stockfish	2	150	35 ~ 45	Sliced
800	Sea-bream	2	175	30 ~ 40	2 fishes
1000	Hake	2	150	20 ~ 30	Filets
1000	Gilthead	2	175	30 ~ 40	Whole
1500	Salmon	2	175	30 ~ 40	Sliced
1000	Sole	2	175	20 ~ 30	Whole
1200	Tunny	2	175		Sliced
1500	Trout	2	150	30 ~ 45	4 fishes
1000	Squill	2	175	25 ~ 35	Whole
1000	Prawn	2	175	25 ~ 35	Whole
1200	Lobster	2	150	30 ~ 40	2 lobsters
	Vegetables				
1000	Tomatoes	2	200	20 ~ 30	Half cut
1000	Potatoes	2	175	30 ~ 40	Sliced
1000	Roasted potatoes	2	150	45 ~ 60	Sliced
1200	Aubergines	2	175	30 ~ 45	
1500	Stuffed peppers	2	175	45 ~ 60	Half cut
1000	Courgettes	2	175	30 ~ 40	Half cut
1000	Fennels	2	150	45 ~ 60	Sliced
800	Cauliflower	2	175	35 ~ 45	
800	Stuffed mushrooms	2	175	25 ~ 35	9 mushrooms
800	Onions	2	150	35 ~ 45	
600	Celery	2	150	35 ~ 45	Chopped


Traditional, fan and grill cookings

Conventional cooking

Turn the oven function control knob to the relevant symbol () and set the thermostat knob on the required temperature.

If your dish need more heat from the top or from the bottom adjust the shelf level as required (see Fig. 11).

The Fan Oven ()


Turn the oven function control knob to the relevant symbol () and set the thermostat knob on the required temperature.

The fan situated behind the back panel circulates heated air into the oven.

If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom (See Fig. 11).


If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results.

Defrosting

Turn the oven function control knob to the relevant symbol () and set the thermostat knob on the OFF position (symbol : ●).

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place.

Grilling

Turn the oven function control knob to the relevant symbol () and set the thermostat knob on the required temperature.

Place the oven shelf as shown in Fig. 12.

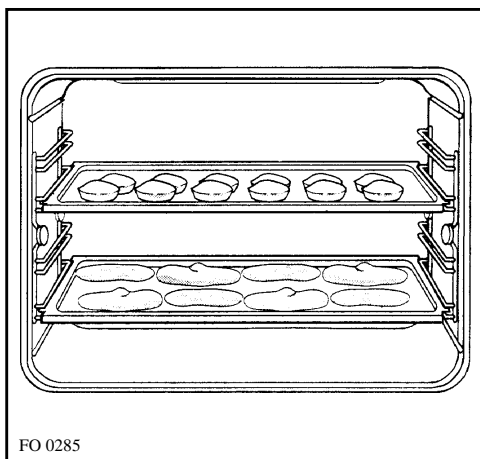


Fig.11

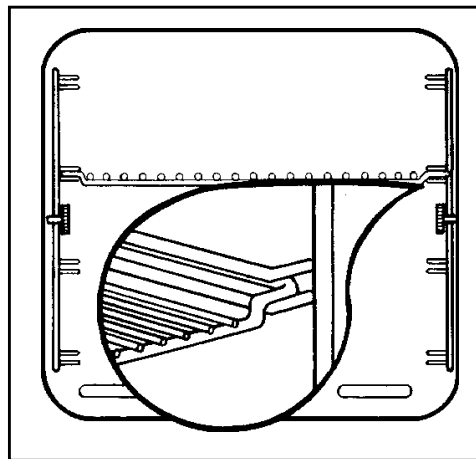


Fig.12

Hints and Tips on Cooking Fish and Meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom (see Fig. 7) with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.

White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 ° C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 ° C) for a short time is recommended.

Hints and Tips on baking

Cakes usually need a medium temperature cooking, between 150 and 200 °C.

A short oven pre-heating (about 10 minutes) is recommended when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Hints and Tips on grilling






If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them.

In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness.

Always remember to place the dripping pan in the lower position with some water in it.

Cooking charts (traditional and fan oven, grill)

TRADITIONAL COOKING AND FAN DUCTED COOKING




WEIGHT (GR.)	TYPE OF DISH	 Traditional Cooking		 Fan Oven		Cooking time  minutes	NOTES
		Level 	temp. °C	Level 	temp. °C		
	Cakes						
	Whipped up kneading	2	180	2 (1 and 3)*	160	45 ~ 60	
	Leavened kneading	2	180	2 (1 and 3)*	160	20 ~ 35	
	Shortbread dough	2	180	2 (1 and 3)*	160	20 ~ 30	
	Butter-milk cheese cake	1	175	2	150	60 ~ 80	
	Apple cake	1	180	2 (1 and 3)*	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)*	150	60 ~ 80	
	Jam-tart	2	180	2 (1 and 3)*	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)*	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)*	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	
	Bread and Pizza						
1000	White bread	1	200	2	175	45 ~ 60	1 piece
500	Rye bread	2	200	2	175	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1 and 3)*	200	20 ~ 35	In baking pan
	Flans						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	
	Quiches	2	200	2 (1 and 3)*	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	Meat						
1000	Beef	2	200	2	175	50 ~ 70	On grid
1200	Pork	2	200	2	175	100 ~ 130	On grid
1000	Veal	2	200	2	175	90 ~ 120	On grid
1500	English roast beef	2	220	2	200	50 ~ 70	On grid
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Hare	2	200	2	175	60 ~ 80	Cut in pieces
	Fish						
1000	Whole	2	200	2 (1 and 3)*	175	40 ~ 60	2 fishes
800	Filletts	2	200	2 (1 and 3)*	175	30 ~ 40	4 filletts

NOTE:

Cooking times do not include pre-heating time. We recommend a short oven pre-heating (about 10 minutes) before baking or cooking pizza.

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.

GRILLING

TYPE OF DISH	Quantity		 Grilling		Cooking time (minutes) 	
	PIECES	WEIGHT	Level 	temp. °C	Upper side	Lower side
Steaks	4	800	4	max	10	8
Chops	4	600	4	max	12	8
Sausages	8	500	4	max	10	6
Chicken (cut in pieces)	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Chicken (breast)	4	400	4	max	13	10
Tomatoes	8	500	4	max	12	—
Fish (fillets)	4	400	4	max	8	6
Sandwiches	4	—	4	max	8	—
Toast	4	—	4	max	2~3	1

Cleaning and maintenance



General Cleaning

Before cleaning, always allow the oven to **cool** down.

When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.

Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

The Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.

In case of particularly tough stains, you can use some warm vinegar.

- **If cooking fruits**, some over-heated natural acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances. To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

The Oven Door and its gasket

Before cleaning the oven door, we recommend you to remove it from the oven.



Proceed as follows:

- a) open the oven door completely;
- b) find the hinges linking the door to the oven (fig 6);
- c) unlock and turn the small levers located on the two hinges (fig. 13);
- d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
- e) gently pull the oven door off its site (fig. 14);
- f) place it on a steady plan;
- g) unscrew the two screws marked with lett. **A** fig.14;
- h) pull up the oven door glass and take it away from the oven door.

Clean the oven door glass with warm water and a soft cloth only.

Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.



Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.

If the gasket shows to be **damaged**, call your local Zanussi Service Centre. Do not use the oven until it has been repaired.

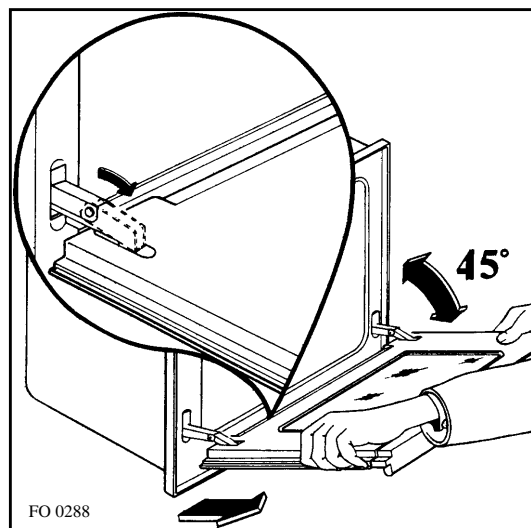


Fig. 13

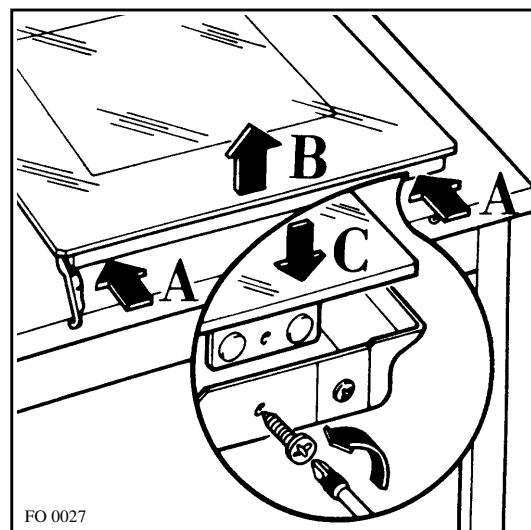


Fig. 14

Replacing the Oven Light



Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

- a) **resistant to temperatures of 300 °C;**
- b) **electric rate: 230 V - 50 Hz;**
- c) **electric power rate: 15 W.;**
- d) **connection type: E 14.**

To replace the bulb, proceed as follows (Fig. 15):



- a) push in and turn the glass lid anticlockwise;
- b) remove the faulty bulb;
- c) replace it with a new one;
- d) refit the glass lid;
- e) switch on the electricity supply.

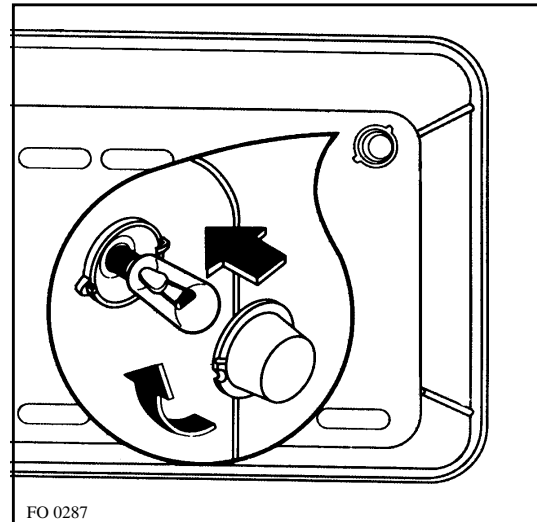


Fig. 15

Cleaning the steam generator

Cleaning the water tank

Just like in any appliance fed with water (e.g. the iron), is it absolutely normal that limestone residues form in the water tank.

After having used the oven for steam cooking several times, the limestone residues that settle inside the water tank can cause a reduction of the steam.

If the red pilot light that indicates the need of a cleaning cycle comes on, this means that a certain quantity of limestone has settled in the water tank and that a thorough cleaning of the steam generator is necessary.

In that case proceed as follows:



- Set the water tank exhaust-pipe ready for use. Fit the connector with hexagonal nut (Figure 16, letter "A") to one of the edges of the pipe.
- Open the oven door (Fig. 17) and fit the connector (A) into the exhaust-valve (C) located in the lower left hand corner of the oven cavity frame.
- Place the free edge of the pipe into a vessel, then turn the pipe connector "A" anticlockwise to open the exhaust-valve. Water will flow out the water tank.

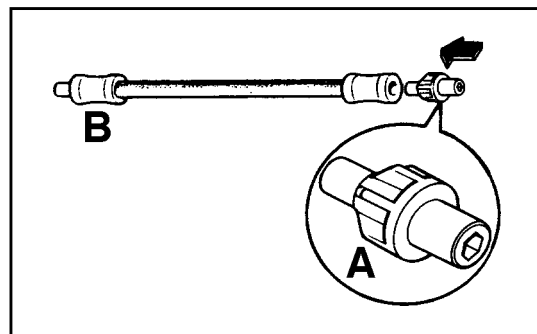


Fig. 16

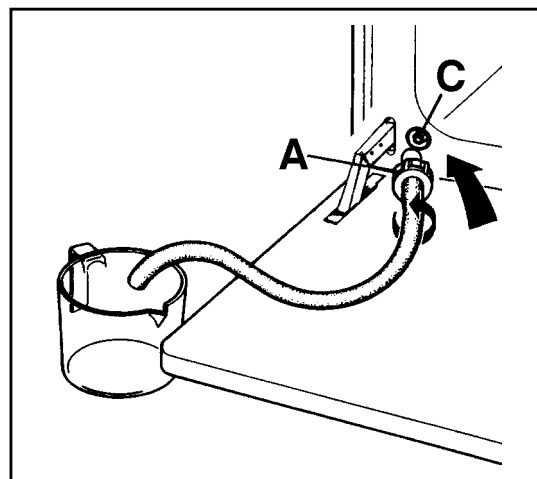


Fig. 17


- When water stops flowing out the water tank, turn the pipe connector clockwise to close the exhaust-valve.

Warning! - The connector "A" has not a block fitting. Take care this connector doesn't slip off the pipe during the water tank exhaust procedure.

- After the water tank has been drained, melt two spoonful of citric acid (about 50-60 grams) into 800 cc. of water.



Citric acid is a natural substance, which looks like white small grains of sugar. It is normally used in food industry and can be purchased in drugstores, wine shops or chemist's shops.

- Pour the citric acid and water solution into the water tank drawer, as explained in chapter 5, page 8.
- Fit the connector "B" to one of the edges of the exhaust-pipe, then insert the connector "B" into the steam injector (Figure 18, letter "D"). Place the free pipe edge in a vessel, to collect the limestone residues.
- Let the citric acid and water solution stay into the water tank for about 60 minutes, with the oven cooled down.
- After 60 minutes, switch on the oven by turning the function control knob on the "STEAM COOKING" function (symbol: ) and set the thermostat knob on 140° C.
- After about 20-25 minutes, turn the knobs off.
- Allow the oven to cool down, then drain the water tank following the procedure previously explained.
- When the procedure is carried out, rinse the water tank by pouring water into the tank drawer and letting the water flow out through the exhaust pipe, until you see clear water without limestone residues coming out.

While carrying out this procedure, a lemon flavour will be smelt in the room.

If you foresee not to use the steam oven for 2-3 weeks, we recommend to drain the water tank.

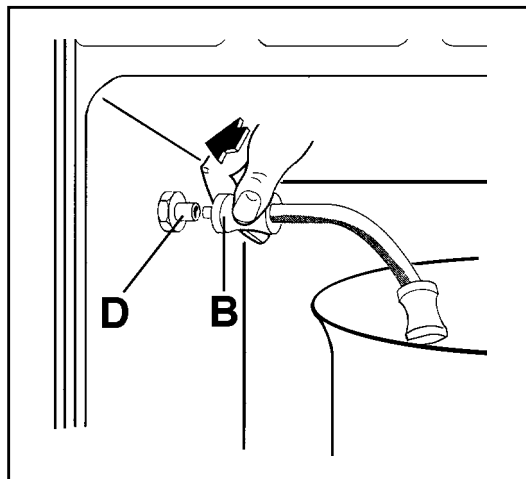


Fig. 18

Cleaning the exhaust pipe

When a cleaning procedure has been carried out, carefully wash the exhaust pipe in warm soapy water. Don't use acids, spray cleaners or abrasives to clean the exhaust pipe and connectors, this could damage them.

Using different water types


If you use bottled mineral water or water with low limestone content, the need of cleaning the water tank will be reduced (e.g., every 150-200 cookings). If a water conditioner or a water softener has been installed in your house, then the main water supply of your house can be normally used.



Using hard waters (that is, waters with high limestone content) will make the necessity of cleaning procedures more frequent, but **this will not affect** in any way the oven operation.

What happens if something goes wrong

If the appliance is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Centre.

SYMPTOM	SOLUTION
■ THE OVEN DOES NOT WORK	◆ Check the control knobs are correctly set for a cooking function and follow the instructions given in this book <i>or</i> ◆ Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ THE "TANK OUT OF WATER" LIGHT COMES ON	◆ Fill the water tank
■ THE "CLEANING CYCLE" LIGHT COMES ON	◆ Carry out a complete cleaning cycle as described in the relevant chapter <i>or</i> ◆ If you already carried out a cleaning cycle but the pilot light does not go off, repeat the procedure and allow the citric acid and water solution to stay in the tank several hours. <i>or</i> ◆ The steam injector can be obstructed. Remove the limestone residues from the steam injector.
■ THE "FULL TANK" GREEN LIGHT GOES OFF	◆ Fill the water tank. If the green light does not come on after having poured more than 1 liter of water, call the nearest Service Centre.
■ THE "STEAM COOKING FUNCTION" DOES NOT WORK	◆ Check the oven function control knob is set on the "Steam Cooking" function, that is on symbol  <i>or</i> ◆ Carefully close the oven door <i>or</i> ◆ Fill the water tank
■ THE OVEN LAMP DOES NOT COME ON	◆ Buy a new oven light bulb, asking for it to your local Zanussi Service Centre and replace it by following the instruction provided in this booklet.
■ THERE IS WATER IN THE OVEN CAVITY	◆ Too much water has been poured into the oven tank. Turn the control knobs on the "OFF" position, then wipe the oven cavity dry with a sponge or a soft cloth.
■ IT TAKES TOO MUCH TIME TO FINISH THE DISHES, OR THEY ARE COOKED TOO FAST.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".
■ CONDENSATION SETTLES ON THE FOOD AND THE OVEN CAVITY.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

Technical Assistance and Spare Parts

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your local Zanussi Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate.

This plate is placed on the oven cavity frame, as indicated in Fig. 19.

Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

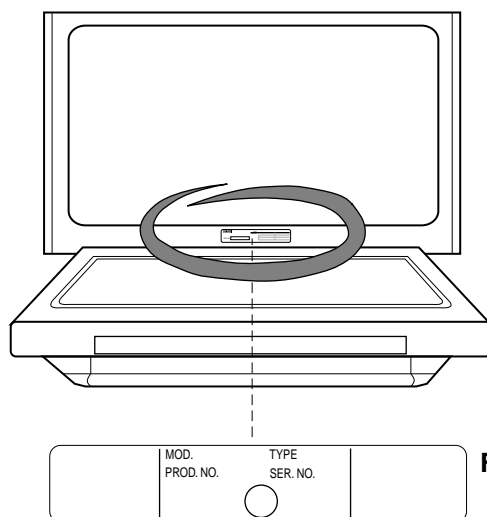
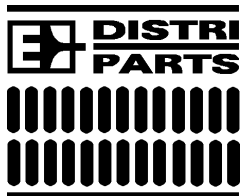


Fig. 19

Guarantee

Your new appliance is under guarantee. You will find attached here the guarantee certificate. If it is missing, ask for it to your retailer, stating the date of purchase, the model number and the serial number marked on the appliance's identification plate.

Keep the guarantee certificate with the proof of purchase, and show them at the request of our technical personnel, otherwise they will have to make a charge.

The Zanussi Service Force, through its numerous authorized centres, provides assistance to the most important brands of electrical domestic appliances. If necessary, contact the nearest Centre by consulting the telephone directory under the name **Zanussi**, or the yellow pages in the section Electrical Domestic Appliances / **Repair**.

Technical Data

Recess dimensions	height	{ in column: undertop:	580 mm
			591 mm
	width		560 mm
	depth		550 mm
Internal oven dimensions	height		325 mm
	width		440 mm
	depth		390 mm
	oven capacity		53 l.

Oven ratings

Top + Bottom heating elements	1800 W
Grill element	1750 W
Fan oven element	2000 W
Steam generator	735 W
Oven light	25 W
Cooling fan	20 W
Convection fan	30 W
Total rating	2800 W
Voltage tension (50Hz)	230 V

Installation

Building In

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.

A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.

All the units meant to ensure protection have to be fitted not to be taken away without using any tool.

We recommend not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.

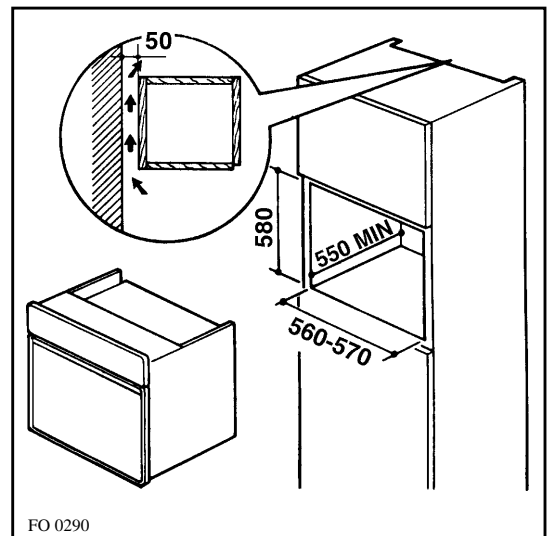


Fig. 20 - Oven Dimensions

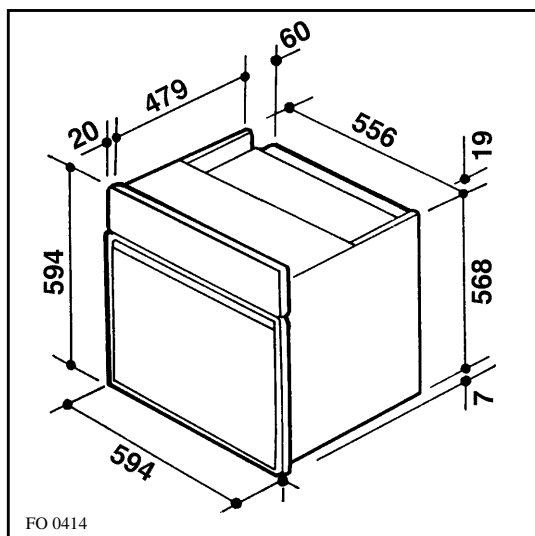


Fig. 20 - Column Built-in Recess Dimensions

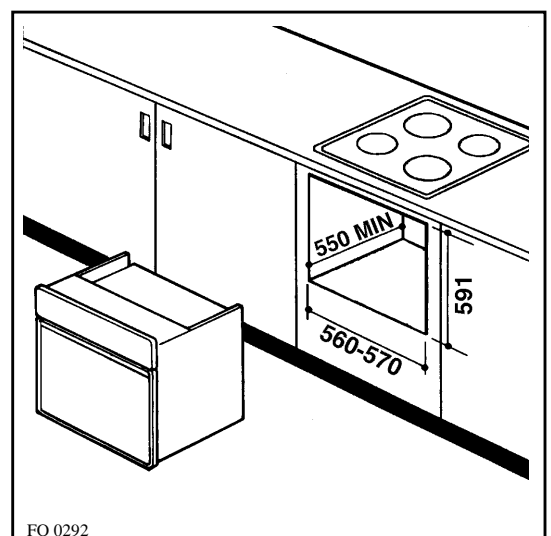


Fig. 22 - Undertop Built-in Recess Dimensions

Securing the Oven to the Cabinet


Fit the appliance into the cabinet recess.

Open the oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (**Fig. 23-24**).

When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.

Electric Connection

Before the appliance is connected:

-  1) check that the main fuse and the domestic installation can support the load;
- 2) check that the power supply is properly earthed in compliance with the current rules;
- 3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

This appliance is supplied without connection cable. A suitable one must be fitted to the appliance and a proper plug, able to carry the load specified on the rating plate, must be fitted on the connection cable. The connection cable must be a three-wired cable, with the earth wire marked yellow-green. The cable type must be one of the following:

- H07 RN-F
- H05 RN-F
- H07 RR-F
- H05 VV-F

The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, a double pole switch must be installed between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules. The earth wire must not be interrupted by the double switch pole.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.

After the connection is carried out, test the heating elements for about 3 minutes.

Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 220-230 V.

(**Fig. 25**)

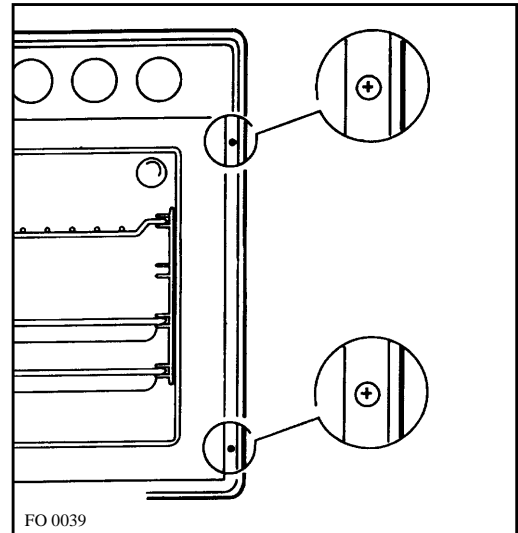


Fig. 23

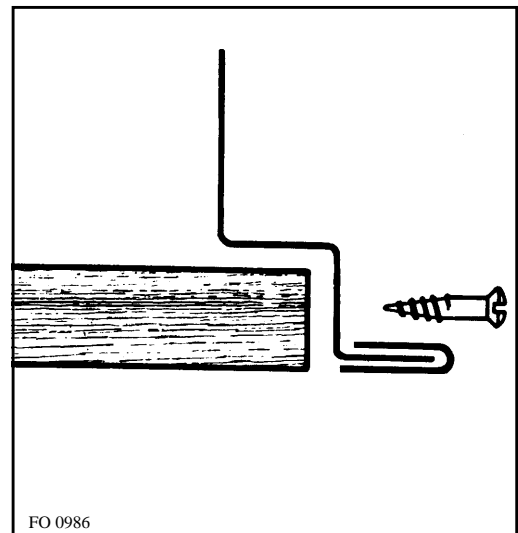


Fig. 24

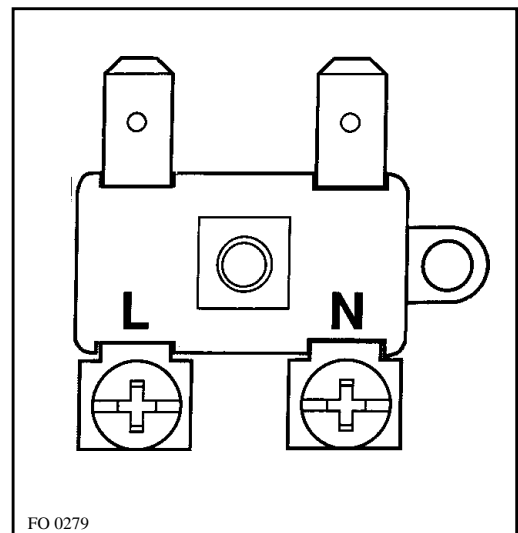


Fig. 25



The manufacturer disclaims any responsibility should all the safety measures not be carried out.